DC GRILL

APPETIZERS

Chicken Tenders **$12**
Five chicken tenderloins, hand-breaded to order and fried golden brown. Served with your choice of dipping sauce.

The Trio **$8**
Crispy tortilla chips served with house-made salsa, smashed guacamole, and warm queso.

SALADS

Chicken Caesar **$13**
Grilled chicken over crisp romaine with house-made Caesar dressing, local focaccia croutons, and shaved Parmesan.

Southwest Chicken Salad **$23**
Grilled chicken, fire-roasted corn, black beans, queso fresco, avocado, and cherry tomatoes over seasonal greens, finished with crispy tortilla strips and avocado-lime crema.

BURGERS

Served with your choice of French fries, onion rings, tater tots or side salad.

Canyon Burger* **$18**
An 8 oz. burger topped with melted American cheese, crisp lettuce, pickles, and Thousand Island dressing on a locally baked brioche bun.

Mushroom Swiss Burger* **$20**
An 8 oz. burger with sautéed mushrooms, caramelized onions, melted Swiss, and roasted garlic aioli on a locally baked brioche bun.

Classic Burger* **$18**
An 8 oz. burger with your choice of cheese, lettuce, tomato, onion, and pickles on a locally baked brioche bun.

**These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

SANDWICHES

Served with your choice of French fries, onion rings, tater tots or side salad.

DC Club **$17**
Turkey, jalapeño bacon, pepper jack, lettuce, and tomato with chipotle aioli on locally baked sourdough.

Fried Chicken Sandwich **$15**
Golden, hand-breaded chicken breast with avocado, lettuce, tomato, onion, and spicy aioli on a toasted brioche bun.

Turkey Pesto **$18**
Sliced turkey, basil pesto, provolone, tomato, and peppery arugula on locally baked sourdough.

Chicken Bacon Wrap **$16**
Grilled chicken, crispy bacon, avocado, and romaine with chipotle ranch, wrapped in a chipotle flour tortilla.

FLATBREADS

Fig & Prosciutto **$21**
Fresh figs, prosciutto, and mozzarella over a garlic–olive oil base, finished with peppery arugula and balsamic reduction.

Margherita **$22**
Fresh mozzarella and herb-roasted tomatoes over a garlic–olive oil base, finished with fresh basil and extra virgin olive oil.

BOWLS

Four-Cheese Mac **$17**
Cavatappi tossed in a house-made blend of smoked Gouda, smoked cheddar, Monterey Jack, and Gruyère, topped with toasted breadcrumbs.

Southwest Power Bowl **$17**
Grilled chicken over quinoa with fire-roasted corn, black beans, pico de gallo, queso fresco, and avocado, finished with avocado crema and Tajín.

PROUDLY SERVING Noble BREAD